



Trattoria

*Nonna
Cina*

Menu



Antipasti ~ Starters

1. *Soule Misto* \$36
Sautéed clams, live blue mussels, garlic, chilli, Pinot Grigio wine.
2. *Pispetti e Porcini* \$36
Baby octopus, porcini mushrooms, Prosecco wine reduction
3. *Trippa di Nonna Lina* \$38
Slow cooked tripe marinated in Vermentino, Italian herbs, tomato, topped with parmesan
4. *Polpo alla Santostefanese* \$42
Wild-Caught Tyrrhenian octopus, salad of organic cherry tomatoes, celery & pine nuts, topped with mullet fish roe
5. *Frittura di Calamari* \$39
Calamari in signature batter, served with homemade arrabbiate & tartar sauce
6. *Parmigiana* \$35
Eggplant layers, mozzarella, homemade tomato sauce, topped with parmesan
7. *Zuppetta Argentarina* \$38
Live blue mussels, prawns, light porcini cream, served with handmade bread
8. *Zuppa del Giorno* \$24
Soup of the day (please refer to server)
10. *Carpaccio di Manzo con Porcini all'Essenza di Tartufo* \$39
Aged Raw beef (thinly sliced), home-made truffle oil, porcini mushroom dressing, shaved parmesan.
11. *Caprese* \$27
Fresh mozzarella, tomatoes, Italian basil, extra virgin olive oil
12. *Insalata Fresca* \$28
Salad of rocket, assorted greens, asparagus, romaine tomatoes, topped with shaved parmesan
13. *Insalata della Nonna* \$28
Salad of seasonal greens, cherry tomatoes, black olives, fresh mozzarella, walnuts and avocado
14. *Bufala e Prosciutto di Parma* \$36
Fresh buffalo mozzarella, seasonal salad, Parma Ham(30 months),

Primi Piatti - Pasta

1. *Spaghetti Carbonaccio (per due - for two)* \$85
Spaghetti, seasonal seafood, capers, olives, tomato sauce - oven-baked (for 2 pax)
2. *Spaghetti alla Fantasia di Bottarga* \$37
Spaghetti, fresh seasonal Italian fish roe, clams, prawns, Vermentino wine
3. *Gnocchi Mare e Monti* \$44
Handmade potato dumplings, smoked pork jowl, prawns, porcini mushrooms, tomato
4. *Tortelli del Valle* \$48
Handmade square pasta pockets, seasonal Tyrrhenian seafood stuffing, delicate cream of white wine reduction, topped with Lina's seared scallops.
5. *Pappardelle al Ragù Toscano* \$37
Homemade pappardelle, beef, tomato, Tuscan style
6. *Lasagna Maremmana* \$38
Lasagna sheets, beef, homemade besciamella, classic Tuscan style
7. *Pappardelle della Vigna* \$38
Homemade pappardelle, Italian sausages, cream of gorgonzola
8. *Penna al Granchio* \$38
Penne, fresh crab meat, cream of tomato
9. *Carbonara di Mare* \$36
Spaghetti, mixed seafood, pancetta, delicate cream
10. *Ravioli all'Vellutata di Peperoni* \$38
Ravioli, Italian aged cheese and pepper filling, delicate cream of capsicum
11. *Trofie al Pesto* \$36
Homemade trofie, Uncle Ettore's Genovese pesto
12. *Risotto al Nero di Seppia* \$42
Carnaroli, mixed seafood, squid ink
13. *Risotto Contadino* \$42
Carnaroli, eggplant, porcini mushrooms, wonderful cream of parmesan & truffle

**Classic pastas and vegetarian options available, please request.
Prices subject to 10% service charge & prevailing taxes.

Secondi Piatti ~ Fish/Meat Mains

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| 1. | <i>Cacciucco</i>
Assorted seafood, thick tomato broth Tuscan style (slow-cooked).
Served with homemade bread | \$79 |
| 2. | <i>Filetto alla Livornese</i>
Seasonal fish fillet, olives, capers, cherry tomatoes, Livornese style.
Served with grilled seasonal vegetables | \$48 |
| 3. | <i>Grigliata di Mare</i>
Grilled seasonal seafood, signature Nonna Lina's marinade.
Served with seasonal salad, seasonal vegetables and baked potatoes | \$88 |
| 4. | <i>Costata Di Manzo</i>
Grilled aged premium grass-fed black Angus ribeye. Served with
baked potatoes and seasonal vegetables | \$80 |
| 5. | <i>Filetto alla Griglia</i>
Grilled aged premium grass-fed black Angus tenderloin. Served with baked
potatoes and asparagus | \$84 |
| 6. | <i>Pollo ai Peperoni</i>
Fresh tender chicken breast, Italian herbs, capsicum. Served with a light cream | \$44 |
| 7. | <i>Salsiccie e Fagioli all'Uccellina</i>
Italian sausages, canellini and borlotti beans, sage, tomato, slow-cooked.
Mildly spiced | \$48 |
| 8. | <i>Grigliata di Terra</i>
Mixed grill of tenderloin, lamb rack, Italian sausages, Barolo wine (36 hour marinade).
Served with baked potatoes | \$86 |
| 9. | <i>Costolette di Agnello della Nonna</i>
Grilled lamb rack, Tuscan wine and herb marinade. Served with baked
potatoes and grilled seasonal vegetables | \$68 |
| 10. | <i>Bistecca Fiorentina</i>
Steak in Florentine style (min 1 kg). Served with seasonal vegetables
and baked potatoes. | \$22
/ 100 gr |

Dolci ~ Dessert

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| 1. | <i>Tiramisú (Nonna Lina)</i>
Homemade tiramisu | \$18 |
| 2. | <i>Panna Cotta</i>
Homemade Italian milk pudding, caramel sauce, seasonal fruit (contains alcohol) | \$19 |
| 3. | <i>Bonet Argentarino</i>
Homemade Italian chocolate and rum pudding, drenched in signature caramel sauce (contains alcohol) | \$22 |
| 4. | <i>Torta della Mamma</i>
Mamma's homemade cake of the day | \$18 |
| 5. | <i>Sorbetto al Limone</i>
Italian lemon sorbet - served without/with alcohol | \$15/ 23 |
| 6. | <i>Tartufo</i>
Italian chocolate ice-cream (contains nuts) - topped without/with espresso | \$15/ 20 |
| 7. | <i>Formaggi Misti</i>
Selection of seasonal Italian cheeses | \$35 |

Digestivi ~ Digestive Liguors

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| 1. | <i>Limoncello</i> | \$15 |
| 2. | <i>Sambuca</i> | \$15 |
| 3. | <i>Amaretto</i> | \$15 |
| 4. | <i>Grappa</i> | \$15 |
| 5. | <i>Amaro</i> | \$15 |

Cakeage \$6 per pax.

Prices subject to 10% service charge & prevailing taxes.

Bevande ~ Beverages

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| 1. | <i>Caffè</i> | \$8 |
| 2. | <i>Cappuccino</i> | \$9 |
| 3. | <i>Espresso</i> | \$8 |
| 4. | <i>Caffè e Latte</i> | \$9 |
| 5. | <i>Caffè Macchiato</i> | \$9 |
| 6. | <i>Te</i>
Tea | \$10 |
| 7. | <i>Tisana Biologica</i>
Organic herbal tea - Camomile/ Fennel/ Peppermint/ Ginger Lemon | \$12 |
| 8. | <i>Succhi di Frutta</i>
Imported fruit juices - Green Apple/ Peach | \$12 |
| 9. | <i>Soft drink</i>
Coca-cola/ Coke Light/ Tonic | \$9 |
| 10. | <i>Acqua Minerale - Frizzante</i>
San-Pellegrino - Sparkling (750ml) | \$10 |
| 11. | <i>Acqua Minerale - Naturale</i> | \$10 |
| 12. | <i>San Pellegrino Sparkling Fruit Beverages</i> | \$12 |
| 13. | <i>Birra Artigianale Italiana - Italian Craft Beer</i> | \$16 |
| 14. | <i>Nonno Orfeo's Negroni</i> | \$20 |
| 15. | <i>Nonna Lina's Spritz</i> | \$20 |